FESSENDEN'S

SILK MANUAL

AND

PRACTICAL FARMER.

Devoted to the Culture of Silk, Agriculture and Rural Economy.

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BOSTON, DECEMBER, 1836.

IMPROVED SILK MACHINE. — We are gratified to learn that the writer of the following letter has succeeded in perfecting his manufacture of train, organize and sewing silk. During the short visit he made us last summer, described the machine he had invented and used, and the improvements of which it was susceptible, and left no doubt on our mind of its being a valuable invention, both for the silk grower and manufacturer. Not having seen it, however, we cannot speak of its merits with that confidence which we might after a careful examination, but judging from the inclosed specimen of sewing silk, and the well known inventive genius of Mr Botsford, we do not hesitate to recommend to our silk friends to give it a trial. We hope the several County Societies will furnish themselves with one of these machines as soon as they can be procured; for if it proves to be a valuable invention, they can afford Mr B. much aid in introducing it to general use, a duty which we shall owe him, and we trust be ready to discharge.

ROXBURY, Ct. Oct. 15, 1836.

MR. COMSTOCK — Sir: Since I saw you I have made considerable improvements in my machine for manufacturing silk. It now takes it from the cocoon and prepares it for the loom, or converts it into sewing silk, in the eatest possible manner. As a proof, I enclose you one skein with this communication, for your inspection. My patent right I expect is secure, and I shall be able to supply orders for the machinery next season. Its great superiority ever all other machinery, known to me, consists in this: it places the silk from the cocoon directly on the spool, and from the spool is converted into sewings, or prepared for the loom, with great perfection, facility and despatch. It will come out under the name of the Silk Reeling, Doubling and Spinning Machine. In regard to its being simple and important to silk growers, I will pledge myself to take any person of common ingenuity, and instruct him in one day, so that with the directions for using the machine, and a little of his own experience, he will be able, in a short time, to make sewing silk that shall equal the best Italian.

Another important qualification is, it prevents all waste. I presume that one hundred persons employed in a factory would not waste one pound in as many weeks. It is calculated for any number of spindles, from the small hand machine of six, to the most extensive manufacturing establishment. ISAAC G. BOTSFORD.

Silk Culturist.]

APPLE MOLASSES.

BY TRY AND SEE.

Brother farmers, will you listen to me a few minutes, while I tell you how to provide yourself with a first rate article, and one of prime necessity. You are probably in something of a haste, though I hope you have your potatoes dug and safe in your cellar, for there are many things a farmer has to do to be ready for winter. It is just about election time also, and every farmer should manage so as to be able to drop in at the poll and give his vote for a good man and true; but do not do, as many will, make the privilege of voting an

excuse for spending a whole day at the tavern, imbibing "wet damnation."

If you are a married man, as I hope you are, for no other one has consistent claim to the character of a good citizen, you know, or if you do not, your wife does, that it costs no trifling sum to provide sweetening for the family, while there is no possibility of living without it; and experience has fully shown me, that for many of the purposes of domestic cookery, Apple Molasses is far preferable to West India, while it is at the same time much cheaper.

I make little cider; my apples are worth more fed to my hogs than for cider; but I make a practice of selecting my best sweet apples, those that furnish the richest, heaviest liquor, and making a cheese from them, using the cider thus obtained for making apple or quince preserves, boiling down for molasses, and keeping two or three barrels for drink, or ultimate conversion into vinegar. When new from the press, and before fermentation commences, that which I intend for boiling is brought to the house, and boiled in brass to the proper consistence; taking care not to burn it, as that gives the molasses a disagreeable flavor, and taking off the scum that rises during the process. The quantity to be boiled, or the number of barrels of cider required to make one of molasses, will depend greatly on the kind of apples used, and the richness of the new liquor. — Four, or four and a half, are generally sufficient, but when care is not used in making the selection of apples, five barrels may sometimes be necessary; but let it take more or less, enough must be used to make the molasses, when cold, as thick as the best West India. When boiled sufficiently, it should be turned into vessels to cool, and from them transferred to a new sweet barrel, put into a cool cellar, where it will keep without trouble, and be ready for use at all times.

Molasses made in this way will be pure, and possess a vinuous or rather brandied flavor, which makes it far superior to the West India for mince, apple or tart pies, though where the apples used are very sour, a small quantity of imported molasses may be advantageously used. It is also excellent for making beer in the summer, giving it a briskness and flavor which common molasses will not; in short, there are but few uses to which molasses is applied, in which it will not be found equal or superior to the other. Its cheapness should also be a decided recommendation with the farmer. The cider from which I manufacture my molasses, is worth at the press a dollar a barrel, and it is worth a dollar to reduce it to molasses, thus making the cost of a barrel of molasses, allowing four and a half barrels of cider to be used, four dollars and fifty cents. The price of common molasses will average about fifty cents a gallon, or sixteen dollars a barrel, making a saving to the farmer in the use of apple molasses, of about ten dollars per barrel. — *Genesee Farmer.*

Substitute for Steam Locomotives. — Mr Emmons of New Jersey, is about trying a locomotive to be moved by springs, instead of steam power. The machinery is all arranged, and the experiment is to be made during the next week.

We have observed the above paragraph in several of the papers. It is melancholy to see such a waste of labor and ingenuity, in a vain attempt to produce an effect, which would be obviously at variance with the well known laws of nature. It must be manifest to any person of reflection, that locomotion cannot be produced without power, and that power cannot be produced by springs. They may be made, as in the case of a clock or watch, to produce a continued motion, arising from the power applied in winding up the spring, but they do not create any power. A locomotive furnished with springs, may in the same way be made to act, for a short distance, by the reaction of springs previously wound up, but with no greater power than that necessarily applied in winding it up. There can therefore be nothing gained to the efficiency of the engine, by the application of the springs, as the power required to prepare them to produce motion, would be more effectually applied to the turning of a crank, or more directly to the shoving the car.— *Boston Adv.*

Sweet Apples.— Since the farmers of this vicinity have turned their attention to apples as food for cattle, sheep and hogs, and as an article of domestic cookery, they have found that there is a deficiency of sweet apples in their orchards. When cider was much in demand, comparatively little attention was paid to the kind of apple cultivated. A few choice winter kinds, as the Russets, Baldwin's and Greening's were procured, and the remainder were generally seedlings, perhaps good and perhaps bad, no matter which, if they would only make cider.

Paine Wingate, of Hallowell, who perhaps has as good an orchard as any in this vicinity, if it be not so large, and who has paid much attention to the variety of fruits, has favored us with some fine specimens of sweet apples of a variety well worth propagating. Among them were the Hearth Sweeting, an apple which keeps well during the winter and into summer. Hoyt's Sweeting, an apple of very tender pulp — Smith's Sweeting, a large variety — the Franklin Sweeting, which is a large and well known variety. Mr Wingate observes that some of his trees bear every year, but that the flavor of those apples are not so good, as the same variety that do not bear but every other other year.

The scarcity of bread-stuff, and of forage, &c., has learned our farmers the value of apples as an article of food for man and beast. Very little cider is now made in this neighborhood, but the apples are given to swine and to the cattle, and used on the table — and indeed we find from actual experiment, that baked sweet apples and milk is far more palatable and nutritious to an Editor, than "saw dust pudding."— *Maine Far.*

Brief Hints for Winter.—Cattle and all domestic animals should commence the winter in good condition.

Do not undertake to winter more cattle than you have abundant means of providing for.

Let every farmer aim to have next spring, instead of thin, bony, slab-sided, shaggy cattle, fine, smooth, round and healthy ones, and to this end let him spare no pains; and

1st, let the cattle be *well fed.*

2d, let them be fed *regularly.*

3d, let them be properly *sheltered* from the pelting storm.

Proper food and regularity of feeding will save the flesh on the animal's back, and shelter will save the fodder.

All domestic animals in considerable numbers should be divided into parcels and separated from each other in order that the weaker may not suffer from the domination of the stronger, nor the diseases from the vigorous.

Farmers who have raised root crops, (and all good farmers have doubtless done so,) should cut them up and mix them with drier food, as meal, chopped hay, straw or cornstalks, and feed them to cattle and sheep.

Cow-houses and cattle stables, should be kept very clean and well littered. To allow animals to lie down in the filth which is sometimes suffered to collect in stables, is perfectly insufferable. By using plenty of straw or litter, the consequent increase in the quantity of manure, will much more than repay the supposed waste of straw.

All stables should be properly ventilated.

Mixing food is generally better than feeding cattle on one substance alone.

Cattle will generally eat straw with as much readiness as hay if it is salted copiously, which may be done by sprinkling brine over it.

A great saving is made by cutting not only straw and cornstalks, but hay also.

Sheep, as well as all other domestic animals, should have a constant supply of good water during winter. They should also be properly sheltered from the storm, for the great point in the secret of keeping them in good condition, is to keep them comfortable.— *Genesee Far.*

Arsenic.—*Danger of cleaning bottles with shot.* The following important caution has been published by Dr Murray, in a Leeds paper: — The case of poisoning by arsenic in Jersey, on the 21st of August last, owes its source to a most unwarrantable practice, and one that cannot be too much reprehended. It appears that the bottle of perry was fatal to one individual, and that three others suffered severely. This practice of cleansing bottles with shot is a most dangerous one; they are apt to adhere to the bottom. Shot is a compound of lead and arsenic — and both are eminently susceptible of chemical attack from the malic and nitric acids obtained in perry and cider. They will thus have in solution, highly poisonous salts of lead and arsenic. I had myself nearly fallen a victim to a glass of perry, and by analysis discovered the cause. The antidote must be two-fold. A weak solution of sulphate of magnesia or Epsom salts, would neutralize the lead, by forming an insoluble sulphate. Peroxyde of iron, I can also state, is an effectual specific for arsenic.

Coffee improved.— Cut chestnut meats into pieces about the size of coffee grains, roast and grind them with the coffee in equal proportions, and the drink will altogether is better than ordinary coffee. A black powder in now sold in Paris, under the name of "Coffee Flowers, imported from America," a pinch of which imparts to the coffee a very agreeable flavor. This is found to be sugar almost entirely charred. Caromel produces the same effects.

Carrot Pies.— Perhaps it is not known to all your readers, that carrots are so excellent substitutes for pumpkins or squash in making pies. As the latter articles are rather scarce this season, I have used the former, which I find answers very well. The carrots should be stewed (or boiled) and prepared in every respect as squash is, and the pies will be equally as good, and many think preferable.—*Bangor Far.*

Huge Pumpkins.— A single Pumpkin Vine, raised on the farm of Mr Wetheril, near Frankfort, Pa., produced pumpkins to the amount of seven hundred pounds! One of them measured seven feet four inches in circumference and weighed upwards of two hundred pounds! It will puzzle our Yankee farmers to beat this.

Freezing.— A young man in this town froze his foot, which was perfectly cured in less than 24 hours, by the application of a poultice made of yeast and Indian meal — it is equally beneficial when applied to a burn.

MASSACHUSETTS AG ICULTURAL SOCIETY.

Report on the Manufacture of Beet Root Sugar. — The Committee of the Massachusetts Agricultural Society, to whom was referred sundry papers, estimates, and documents, kindly furnished by Mr Isnard, Consul of France, wherewith it is proposed to the Society, as a matter of utility, to engage in a project, or undertaking, for the manufacture of Beet Sugar, after a careful perusal of the same, by which they have been much gratified, are constrained to report, that it would not be expedient for the Society so to do. For which they assign the following reasons. First, the Society have not the means to embark a capital to the extent of $50,000, however promising it might be, nor would it be consistent with its rules of action, to enter into any copartnership or participation of profits of such a nature — this project holding out advantages more suited indeed for private enterprise, and to which the Committee would be gratified to see attention turned. Secondly, the advantages contemplated by the founders of the Society, and those who have contributed to its means, have been and still are, to give encouragement to a great variety of objects, constituting the production of the soil, both animal and vegetable — the effecting an improvement of the various Implements of Agriculture, the exciting, and rewarding, skill in manufactures, more particularly those of Domestic or Household Industry, and the various kindred arts. The Committee are of the opinion further, that great advantages would be derived, if the means to aid all these objects were to a greater extent. It must be obvious, that any such diversion of so large an amount to a particular object of culture, would be deemed partial, and might prove injurious to the general objects of the Society. Thirdly, the Committee, in reasoning on the subject, have rather avoided speaking of the want of authority to effect any such engagement, which alone, in the opinion of the same, would preclude the appropriation of such capital. The Committee are not insensible of the importance of this manufacture, as carried on in Europe, and in course of experiment in some parts of the United States, although they have some doubts whether the culture would not be better maintained in some other parts of our country. Yet that an inducement might be had, to a fair and speedy trial, the Committee recommend, that a premium of one hundred dollars, each year, be offered for the greatest quantity of Beets, raised on at least two acres of ground, and manufactured into Sugar in the years 1837, 1838, and 1839. The person raising the same, and having them manufactured, giving a full and particular account of the process for publication. All of which is submitted.

By order of the Committee,

JOHN WELLES, Chairman.

TANNING.

A few years since we alluded in general terms to a new mode of tanning, lately invented by Dr E. S. Bell and Mr Daniel Bell, of Virginia. From one of the Patentees, now in this place, we have been informed that the system has been well received, and the leather has well sustained the test of use. Some have supposed that this operation is effected by the use of heat, acid steam, &c.; this, however we are assured is not true, the leading principle being to free the hide from all foreign substances, as grease, &c., together with the weakened liquor from which the *tannin* has been absorbed, and thus leave the hide free to receive a fresh charge of the tanning principle, which being unobstructed in its operation by grease or other foreign substance, is left free to act immediately upon the gelatine of the hide; and very soon the tannin having combined with the hide, the weakened liquor may be again made to give way to a fresh change of stronger. The operation of freeing the hide from these foreign and detrimental substances, is effected by mechanical pressure, by means of rollers passing over the hides when drawn from the vats and laid upon platforms adapted for the purpose. In order to effect this compression conveniently the vats and platform are so arranged as to enable the workmen to pass them through the operation with great facility and ease. In order too, that the ooze may act as freely as possible, the hides are suspended in the vats, which adds likewise to the convenience of passing them successfully under the roller.

While the steaming and heating process which had been heretofore proposed, and in some instances reduced to practice, injures the leather, by cooking it so as to make it harsh and unfit for use, we can see nothing in the above calculated to produce that effect; and we are assured that the process differs from all that can now be found in the patent office or in practice. We learn also, that a more perfect union, appears to take place between the material of the hide and the tannin, than under the old method, which has been proved by submitting the action of chemical agents. The time necessary for the perfect tanning of a hide varies from two to eight weeks, as has been proved by repeated experiment; it is then at the option of the tanner to permit it to lie longer or to finish it immediately for sale.

We have not attempted to detail the plan of these gentlemen, or even to allude to many parts of their process; we only desire to call the attention of tanners and others interested, to the fact that good leather may be made by a much shorter process than some have thought practicable; and to impress the distinction between tanning by steam and the mode here proposed. We know there is a mountain of prejudice against innova-

tion to be overcome, but whilst improvements are being made in every branch of business, why should this important operation remain stationary? Here is a plan proposed by which labor is to be saved — time to be saved, (and time is money, especially to the man of small capital) — a good article is to be produced — and the experiment is not expensive. It is surely worth an attentive investigation; and the patentees say they ask no more. If they cannot effect all that they propose, they ask no man to adopt their system. Mr Daniel Bell will remain in Zanesville a few days, and will give full satisfaction on the subject; and at any time a letter addressed to Dr Edward S. Bell, Middleway, Jefferson county, Va. will receive prompt attention.

We are requested to say that the patentees hope editors will give such notice of their plan as they think proper. — *Zanesville Gaz.*

The following is the best recipe I have ever seen tried for the *bots* or *grubs*. I think it was once published in either the American Farmer or Turf Register.

Drench with a pint of sweet milk and a pint of molasses; if no relief in 30 minutes, repeat the dose two hours after with a quart of strong salt and water — two hours after with a pint of linseed oil.

The grubs fill themselves with molasses, their skins then become thin, the salt and water cuts them to pieces, and the oil carries them off, and heals the wound inflicted by the grubs. For common cholic, bleeding in the mouth, and a purge of salt and water.

From two to three ounces of tincture of assafœtida, diluted with a pint and a half of water, will nine times out of ten, produce instant relief.— *Southern paper.*

Chapped Hands.— There is not a more common or a more troublesome complaint in the winter season, especially with females, than chapped hands. It is rather remarkable, that few individuals seem to know the true cause of this affection. Most people attribute it to the use of hard water, and insist upon washing, on all occasions, with rain or brook water. Now the truth is, that chapped hands are invariably occasioned by the injudicious use of soap; and the soap affects them more in the winter than in the summer, because in the former season the hands are not moistened with perspiration, which counteracts the alkaline effects of the soap. There is a small portion of alkali in hard water, but not so much as there is in soft water with the addition of soap. The constant use of soap in washing, even though the softest water be used, will cause tender hands to be chapped, unless some material be afterwards used to neutralize its alkaline properties. In summer, the oily property of the perspirable moisture answers this purpose; but in the winter, a very little vinegar or cream will, by being rubbed on the dried hands, after the use of soap, completely neutralize its alkaline properties, and thereby effectually prevent the chapping of hands. Any other acid or oily substances will answer the same purpose. There are some very delicate hands which are never chapped. This exemption from the complaint arises from the greater abundance of perspirable matter which anoints and softens the skin. Dry and cold hands are most afflicted with this complaint.— *Bost. Post.*

We have seen the following in several newspapers, and though we cannot vouch for its efficacy, from experience, we would advise its trial in case of need.

Cure for the Tooth Ache.— It is with great pleasure we announce to our readers, that we are in possession of one of the greatest desiderata in the whole materia medica. The remedy is simple, easily procured, easily applied, and effectual. We do not speak unadvisedly, for we have tried it upon our own masticators, and those of our family, and some half a dozen of our friends, and we are therefore enabled to speak with confidence and safety. The recipe is as follows: take a lump of unslacked lime about the size of a hickory nut, and dissolve or slack it in two-thirds, or three quarters of a tumbler of water. Hold the lime water in the mouth contiguous to the aching tooth, and certain relief will ensue. We never knew it to fail. If the relief is not permanent, repeat the application as often as the pain returns. If the pain is stubborn and refuses to yield, the lime water may be made thicker and stronger.

Buckwheat Straw.— A correspondent, who signs himself "A Young Farmer," asks us whether any use can be made of his Buckwheat straw? Our reply is, that it is better for milch-cows than the best timothy hay — that his cows will eat with equal avidity,— that if it has not been exposed too long to the vicissitudes of the weather it will prove equally nutritious to them — that so far as the secretion of milk is concerned it is infinitely preferable to any hay or fodder within our knowledge, and that when cut and boiled, or steamed, it makes most acceptable slop for the cows. We will say further, that the "old plan" of throwing this wholesome and nutritious provender upon the dung-heap, or in the barn-yard, to be trampled under foot, should be abandoned, and that henceforth it should be permitted to assume its proper rank among the choicest hay for neat cattle.— *Baltimore Farmer.*

ANTIDOTE TO POISONS. — The fact that Ground Mustard proves a sure remedy in all cases where vegetable, and in nearly all where mineral poisons are taken into the stomach either by mistake or design, if given immediately after such deleterious substances have been received, is a circumstance that should be universally known.

We are led to make these remarks in consequence of two cases of accidental poisoning having come under our observation within the last four weeks: one from Oxalic Acid, the other from Nitrate of Potash; in both cases they were taken, supposing them to be Sulphate of Magnesia, or "Salts." The former did its deadly office, by reason of its victim's living at a distace from medical aid, and being ignorant of the fact that ground mustard, taken in a dose of a table spoonful, mixed in water, is an instantaneous and powerful emetic; the other one availed himself of this remedy upon the spur of the moment, and no ill effects from the poison have since arisen.— *Bunker Hill Aurora.*

[From the Mechanic & Farmer.]

Manufacturing Oats into Bread Stuffs.

MR SAYWARD: — Believing that you are strongly inclined to the interest of the Agriculturist in this section of the country, I therefore, through the medium of your valuable paper, offer a few hints to my brother farmers on the objects and advantages of raising and manufacturing Oats into bread stuff. The cause of my writing this article at this time is, that a considerable number of my friends and neighbors are making preparations to move to the far West, because, they say, "we can't raise no corn." Now, sir, it is my firm conviction, that the region in this latitude is not adapted to the culture of corn. This, every man of moderate understanding does, or ought to know. But, sir, one thing is certain — we can raise a plenty of good potatoes, and get as much for them per bushel, in our cellars, as can be got for a bushel of corn, in their barns, in either Ohio, Indiana, Illinois, or Missouri. We are positive that we can raise good crops of wheat, and that this section of the country is excellent for the culture of that article. A friend of mine, who I can believe, told me yesterday, that he has this season raised, after two bushels sowing, sixty bushles of good wheat. I myself had, last year, over 46 bushels after two bushels sowing, on burnt land; this year I cannot tell how much will be the increase, not having threshed any this season — but it looks well. We have in this section, generally, good health, caused, no doubt, by a pure atmosphere, and good wells of water — which no writer of any candor has ever stated (to my knowledge) is possessed by the settlers who go from New England to the West: there they have the bilious fever and ague, to an alarming extent. Besides, if they would only consider the high prices they would have to pay for sheetings, shirtings, calicoes, and cloths of all kinds — not to mention teas, spices, and other luxuries, which the people of New England have been accustomed to, from their childhood — I think they would be more content with their present situation.

Now, Mr Editor, if we should substitute Oats for corn, by sowing them in season, (not sow them in the middle of June, as some do,) that they may be filled — then husband them, as we would wheat — carry them to mill, and have them floured — I will be bound in that case there never will be such a cry for want of bread stuffs as has been heard the past year, in the County of Penobscot. This county is as well adapted to the culture of oats as Scotland, my native country, where the staple bread stuff is oat-meal; and if the people would once get into the way of using it, they would prefer it to brown bread, being sweeter and equally as substantial. The flouring of oats is much practiced in some parts of Vermont, Rygate and Barnet; they carry them to Dover and Great Falls, N. H., and to Lowell and Boston, Mass.

It must be observed that an oat-meal mill must be built, or rather fixed on purpose for them — besides, there must be attached to the mill, a kiln, for the drying of them before they are ground.

If these hints meet the eye of any brother farmer who may appreciate them, I shall be glad to discuss the subject more at length.

Bradford, Sept. 1836. JOHN PENDER.

AGRICULTURE.

We observe with astonishment and regret the conclusive evidence which appears in every direction that the business of agriculture does not receive the attention due to it in this country, but is treated with absolute neglect, compared with other pursuits. This ought not to be, and the inhabitants of this country will yet learn that they have committed a gross error by abandoning the cultivation of the soil for less independent and more precarious modes of obtaining a livelihood.

Who has ever before heard of such a state of things as now exists here? We have a soil as fertile as any that the sun ever shone upon, a country almost boundless in extent, and land so cheap that any man may purchase a farm with the proceeds of a few month's labor, yet we are actually importing for consumption, immense quantities of agricultural products from foreign countries! A people thinly scattered over a land unequalled in fertility and exhaustless in its resources, are buying their bread at enormous prices from countries so overburthened with inhabitans that political economists have feared that the earh

would fail to produce sufficient to support them. Such an extraordinary and unnatural circumstance should excite attention and awaken the inquiry as to its cause.

The fault as we have seen, is not in the soil; nor is the country overrun with inhabitants. It is therefore evident that the *cultivation* of the soil is neglected, otherwise we should be exporting instead of importing agricultural products. But it is easier to shew the fact, that agriculture is neglected, than to find a sufficient reason for such neglect. We apprehend, however, that it will be found to spring in a great measure from the same causes which have produced much evil in this country and the bitter fruits of which we are now reaping. The first and chief of these causes is the inordinate thirst for wealth which pervades every class of society, and induces men to abandon their legitimate business to engage in some wild hazardous speculation with the hope of becoming suddenly rich. It is also too often the case that the farmer becomes tired of the moderate and gradual accumulation of property by the products of his land, and leaves the cultivation of it to engage in the business of commerce or manufactures. He finds out his egregious mistake when it is too late. The property he had accumulated is often squandered and lost in consequence of his ignorance of new business, and he again sighs for the cheerful and independent mode of life which he has abandoned, when it is out of his power to resume it. We have in our mind numberless instances of this kind, where industrious and prosperous farmers have been lured to their ruin by being induced to lay aside the implements of husbandry, and engage in the universal scramble after sudden wealth.

There is another great error prevalent upon this subject, and that is the business of agriculture is generally looked upon as less respectable than that of commerce, manufactures, or the professions; and wealthy farmers, instead of teaching their sons their own business, most usually transform them into merchants, lawyers, doctors or dominees. This is all wrong. Agriculture is the very back bone of all business, the main spring of all wealth, and should be regarded as a profession of the highest respectability. It gives those engaged in it a feeling of independence, genuine nobleness without ostentation, honor, honesty and firmness, well calculated to perpetuate the free institutions of our happy country. The truth of the eloquent panegyrics of the ancients upon this employment may be more easily realized here than in any other country upon earth. We confidently hope to see public opinion speedily righting itself upon this subject, and to find people seeking their permanent interests and advancing the prosperity and glory of our wide domain by engaging more generally in this healthful, honest and independent business. — *N. Y. Sun.*

Honey.— In passing through the garden employed by the American Institute, our attention was directed to some boxes of Honey, of a clear white and beautiful transparent appearance, such as has seldom been seen in the New York market. It is presented by Messrs Wincox & Cone, of West Broomfield, Ontario County. One of the firm has furnished us with the following statements.— *N. Y. Gazette.*

"Last spring we had not far from 220 swarms, this fall we had 420; nearly all the young swarm are good to winter over. We have taken from our bees, 700 lbs. of box or cap honey; in addition to this, we furnished all in the vicinity where we live, with boxes, showing them how to manage, promising to buy all the honey that was built in them. This added to our own, made 5,651 lbs. All of this was taken away without destroying a single swarm of bees. Near seven-eighths of this honey, was of the white, such as is exhibited to-day; it arrived in New York market the ninth of September; near two-thirds of it is already sold. We have adopted this plan to make our bees profitable, and not destroy an insect that is such an example of industry."

Spontaneous Combustion. — *Farmers, look out — take warning* — and be careful to have your Hay well cured, before you put it into your barns.

Mr Seth Root, of Otis, in this State, lost fifteen tons of good hay, by putting it into his barn too green, notwithstanding he had taken the precaution to give it a good sprinkling of salt.

For several days, Mr R. noticed his hay-mow to be gradually sinking at the centre, and was much perplexed to divine the cause — the last week having occasion to ascend it, to throw down some hay for his cattle — had taken off but a small quantity, when on a sudden a stream of flame, smoke and cinders burst upon him, that well near suffocated him, at the same time his feet gave way he found himself ingulphed to his shoulders in smoke and embers, from which situation he fortunately very soon extricated himself, rather singed, and gave the alarm of fire; his neighbors by timely exertion, extinguished the fire and saved his barn. The hay was put into the barn, the fore part of August, when ignition took place, and why no indication of the fire was sooner discovered, is left to the decision of the learned and curious.— *Hampden Whig.*

Economy is the parent of integrity, of liberty and ease, the beautiful sister of temperance, of cheerfulness and health.

MANUFACTURE OF SILK IN CHINA.

Mr Atwill,— In your last number was a description of silk-growing in China, preparatory to the manufacture, into a great variety of beautiful fabrics which are so extensively used and worn in this and other countries. It is presumed that some description, detailing the mode of manufacture, and *how they do the thing* in China, would be acceptable to those who take an interest in the subject of silk culture. It is known that the Chinese exercise the most patient and laborious industry, with the most simple and rude instruments, to prepare the soil, cultivate the mulberry, feeding the worms and reeling the silk, wholly by hand labor; and yet they manufacture the most elegant and delicate fabrics, in a way equally simple, clumsy, and inapplicable,— and is thus described in the excellent and valuable "Practical Treatise on the Culture of Silk, by T. G. Comstock, Esq., Hartford, editor of the Silk Culturist," who, on the manufacture of silk, says, — "In India the weaver weaves his web in the open air. He first selects a station for his operation, generally under a tree, that its foliage may protect him from the scorching rays of the sun. He then extends the threads, which compose the warp of his intended fabric, lengthwise, between two bamboo rollers, which are fastened to the ground by means of wooden pins. He then digs a hole in the earth large and deep enough to contain his legs in a sitting posture. He next attaches to a limb of the tree the cords by which his harness is to be operated, and the lower shafts of the harness, cords with loops of sufficient size to admit the insertion of his *great toes*. With his web thus arranged he is prepared to commence weaving. This he does by putting his toe into the loop of the cord attached to that part of the harness which he wishes to tread down, and then with the shuttle introduces the woof and beats up by striking the threads of the woof with the shuttle instead of a battese. The shuttle is in the form of a netting needle and longer than the breadth of the web. With this rude apparatus he manufactures a fabric, of which an Italian silk-weaver would be proud.

If the silk manufacture in China is so simple and so easily performed, can it not be successfully and profitably prosecuted in a country already abounding in machinists, with ingenuity to invent and skill to execute, the most perfect machinery in the world? — *Northampton Courier.*

(From the Maine Farmer.)

BUTTER.

Mr Holmes: — I saw in your paper of the 18th ult., a piece on Butter, in which the writer observes that as "she considers the butter which is offered for a premium, to be in a measure public property, the public have a right to express their opinion upon it." She wishes also to inquire "how their butter was made." This inquiry we will cheerfully answer, so far as our own experience will enable us to. We can assure you that there is no mystery about it, and we do believe that there is no necessity of having such poor butter as we often see. It is easy and simple, but needs care and perseverance. Our experience teaches us that there is nothing so good for cows as a full supply of good grass and water — then, care should be taken to have them milked regularly, at stated hours night and morning, and the milk should not be allowed to remain fifteen or twenty minutes in the pail when milked, but should be strained as soon as possible into a perfectly clean, sweet and dry vessel, and should not be disturbed until skimmed for butter — but care should be taken that it does not stand too long, for if the milk or cream be allowed to become sour before it is churned, it cannot make pure butter. After it is churned it should be taken from the churn immediately, and salted with pure salt — (we are not particular what kind, if it is made fine and clean) and as much of the milk worked out as can be at that time — then it may stand about four and twenty hours, when it should be worked again and a little more salt added. It will be necessary to repeat this operation three or four times in order to separate the milk from it, which if allowed to remain will render it impure and give to it an unpleasant taste. We have been thus particular because this is the way we manage, and we believe it to be the best and easiest method for making good butter, and should be glad to have the friends of good butter give them a fair trial, and no longer conclude that there is any secret about it.

The writer also observes that 'premiums have been awarded year after year, to the same individuals, or those connected with some of them." We know that all butter which we have carried to the Cattle Show, has taken a premium, and are we to be found fault with for it? I have not been a stranger to such observations as these, before this time, and therefore withheld my butter one year from the Show, and was then complained to, and now think that I shall offer my butter for a premium whenever it is convenient, believing that others have an equal chance with myself.

This writer also inquires if "otter, carrot-juice or the yolk of hens-eggs add to the flavor or quality of butter." We can give no information on that point, having never experienced the effect produced by using those articles. She also says that she "saw the first premium butter last year, and presumes to say that no cow ever made such butter without the aid of coloring matter." We can here inform her of her mistake, for we made

the butter, (an can make oath of it) in the manner above described, and not the least particle of coloring matter added to it, and now she and all creation may know what they have a right to, and she has our sincere wishes that she may make trial and succeed.

From the Silk Culturist.

SILK INVESTIGATION.

We stated in our last number that Hon. Andrew T. Judson was appointed by the committee of Manufactures of the House of Representatives, to make a report on the present state of the culture and manufacture of Silk in the United States, and expressed our doubts of his attending to the subjects on account of his having resigned his seat in Congress and accepted the office of Judge of the district Court of this district. We have since had an interview with him, and are gratified to learn that he has decided on giving the subject a thorough investigation, and communicating the result to Congress at its next session.

For the purpose of collecting the facts, he has issued the following circular, a copy of which will be forwarded to Silk growers and manufactures as far as they are known, and it is hoped they will lose no time in answering the interrogatories and returning it, as it will require considerable time and labor, to draw up the report after the statistics are collected. Such gentlemen as are engaged in the business and do not receive a circular, will please impute it to their not being known, and communicate all the information in their possession, directed to Mr Judson.

As it is desirable that the committee should have all the facts in relation to the subject matter of their inquiry, all publishers of every newspaper in the United States would especially aid them, and promote the enterprise by copying the circular.

CANTERBURY, CONN. Sept. 18, 1836.

SIR: At the last session of Congress, the Committee on Manufactures were instructed by the House of Representatives, to inquire into the expediency of promoting the *growth* and manufacture of Silk in the U. S., and the business of the House of Representatives was such, that the Committee were unable to complete the contemplated investigations.

You will confer a favor on many of your fellow citizens, and no doubt, promote the great interest of the country, in this valuable and increasing branch of business, by filling up the enclosed blanks, with the result of your own knowledge, or inquiries, and returning the same to me at your earliest leisure.

You will also please to add any other suggesions, which you may deem important.

Your obedient servant,

ANDREW T. JUDSON.

1st. What number of the Morus Multicaulis, or Chinese Mulberry trees are growing in the ——, of one year old, and under?

2d. What number of do. 2 years?

3d. " " 3 "

4th. " " 4 do and over?

5th. What number of Italian or white Mulberry Trees of one year old and under?

6th. What number of Italian or white Mulberry Trees of two years old?

7th. What number of Italian or white Mulberry Trees of three years old?

8th. What number of Italian or white Mulberry Trees of four years old?

9th. What number of Italian or white Mulberry Trees of five years old and over?

10th. What quantity of ground is now in use for the production of Silk?

11th. What quantity of ground is in preparation for the production of silk?

12th. What amount of silk has been raised in any one year previous to 1837?

13th. What amount, according to present appearances, will be an annual average crop hereafter?

14th. How many Silk Reels are in operation?

15th. " " Sewing Silk Machines?

16th. " " Silk Looms?

17th. What amount of sewing silk has been manufactured in any year?

18th. What amount of wove silk goods?

19th. What number of silk manufactories are established or projected?

20th. What quantity of goods it is expected they can manufacture per month?

21st. What kind of Goods?

22d. What number of individuals are turning their attention to Silk Growing and Manufacturing?

23d. What will be the probable amount invested in five years?

24th. In the experiments that have been made, has any thing appeared *uncongenial* in soil or climate either to the Worm or Tree?

25th. If this question is answered in the affirmative, has experience enabled the silk grower to overcome the difficulties?

27th. What number of Companies have been incorporated, and what is the aggregate amount of their capital?

EXHIBITI N OF SILK GOODS.

A sort of fair was held at the establishment of the Atlantic Silk Company, in Nantucket, on Thursday and yesterday, which was visited by between two and three thousand persons — all of whom expressed their surprise and gratification at the perfection of the works, and the beauty of the products. Among the various articles offered for

inspection, we have only time to enumerate the following:

Raw Silk.— Samples of the kinds imported by Company from Bengal, Canton, Symrna, Naples, and Calabria respectively — some of the skeins measuring when opened, near thirty feet in circumference — the winding of which required the construction of reels especially for this purpose: Samples of American Silk, reeled in Wilmington, N. C., in Worcester County, Mass., at New Bedford by J. Rotch, Esq., and in Nantucket. The three latter specimens were decidedly the best, and indeed of a quality superior to any others exhibited.

Cocoons. — Specimens of different kinds — mostly produced in this state; among which were noticed some which were perfectly white, others varying from a greenish yellow, to a deep orange color. One lot, very splendid, and of extraordinary size, from Rochester, Mass., attracted much notice, being probably the largest and best ever exhibited in the United States.

Cloths.— Samples of silk-Cloths intended for handkerchiefs, woven in the gluten. These comprised specimens of the fabrics made in July last, being the Company's first attempt, and of those now in course of manufacture. The astonishing improvement made in the course of a few months, was obvious at a glance. White and Nankin colored Velveteens, of silk warp, and cotton filling, for Vestings, Pantaloons, &c. very stout, and displaying all the lustre and high finish of goods composed entirely of silk. Here was also a piece of handkerchief goods, sent hither from Spitalfield, England, as a specimen of the fabrics woven in that place by hand looms, from a certain quality of stock, a lot of which was imported at the same time: lying with it was a sample of the goods manufactured in this Mill by power looms, from precisely the same stock. The great difference in favor of the latter, excited the admiration of every observer.

Finished Goods.— These consisted mostly of silk Aprons and Handkerchiefs — the latter of almost every conceivable pattern, and varying from pure white, with a neat penciled border, to hues of great brilliancy — some comprising six or eight gorgeous colors and dazzling figures intermingled. These articles being on sale were rapidly bought up, most of the visitors feeling desirous to possess a memento of the early establishment of this important branch of industry upon our island. We noticed an eager preference for the white sort, which, unluckily, constituted but a small proportion of the whole number. Among the handkerchiefs were two placed in contrast — one woven in July, the other in October — showing a wonderful advancement in the art. Also, a beautiful handkerchief, woven by hand loom, the Silk of which was raised, reeled, thrown and manufactured by Mrs A. Brooks, of Scituate, Mass.; the whole machinery used in the several processes, we understand, having been made in the family of Mr B.

The above colored and stamped goods were all printed by the Boston and Lynn Printing and Dying Co., and were manufactured by the Atlantic Silk Co. The construction and operation of the manufacturing apparatus, the product of Mr Gay's inventive ingenuity, excited great interest. The medal awarded by the N. Y. Mechanic's Institute, was also presented for examination: it bears a characteristic device, and the following inscription: "Awarded to the Atlantic Silk Co. of Nantucket, for specimens of Silk and Silk Goods — Sept. 1836," — to which compliment, we doubt not, every wisher on this occasion will cheerfully render a favorable response.—*Nantucket Inq.*

Beet Sugar Company.— On Thursday evening a meeting of the Company was holden at the Mansion House, for the purpose of ascertaining the quantity of seed wanted for the ensuing season.

Mr William Clark, Jr., Mr Hiram Ferry, and Mr Christopher Wright, were appointed a Committee to ascertain the quantity wanted in Northampton. As it is necessary to send Mr Isnard, the Agent of the Company to France, in the course of the present month, for all the seed wanted the next season, it is hoped that all the farmers in the valley of the Connecticut, who are expecting to raise the beet with the expectation of having it manufactured at Northampton, will without delay, send to the Post Office at Northampton the amount of seed they will want, and the requisite funds to purchase it.

The Company will take upon themselves the agency of purchasing the seed without cost to the farmers, to whom it is to be delivered, at the actual costs and charges, which are supposed to be about *twenty-five* cents per pound. Great care will be taken by Mr Isnard, who has full experience in the whole business, to select the best kind of beet seed which can be procured in France.

EDWARD CHURCH, Chairman.
S. Wells, Jr. Secretary.
Northampton, Dec. 12, 1836.

Important discovery.— During the last spring one of our merchants employed an English miner of practical experience, to examine the banks of the Upper Mississippi in pursuit of coal, and we are pleased to learn that his exertions have been crowned with success. After a tedious examination of the shores and banks on both sides of the river from the Rapids down to the mouth of the Missouri, an inexhaustible bank of coal was dis-

covered and effectually opened in Calhoun county, Illinois, ten miles above the mouth of the Illinois river, at the southernmost point or bend of the Mississippi, in a direct line, and about five miles from St. Charles, on the Missouri river; 26 miles from Alton, and but 50 miles from St. Louis by the river. The coal bed extends from one and a quarter to one and a half miles along the banks. Eight shafts have lately been opened, commencing with the first appearance of the strata to its extent with the line of the river, all of which were within two to four hundred yards of high water mark, and from sixty to seventy feet above the level of the river. The coal is bituminous, and of the finest quality; we should think superior to any discovered in this section of the country, and probably equal, if not superior to the Pittsburg or Brownsville, and in quantity inexhaustable We are informed, that as soon as it was discovered, the gentlemen interested, purchased the whole line or extent of land bordering on the Mississippi, and is of opinion that in another season coal can be furnished at Alton and St. Louis for 6 or 8 cts. per bushel.— *Alton Tel.*

THE VALLEY RAILROAD.— It will be seen by the legislative journal, that a grant has been made of $3000 for the survey of the Connecticut River Railroad through Vermont. It is given on condition that enough be raised in addition, by the citizens to complete the survey. It is much to be hoped, that no efforts will be spared to raise without delay, the necessary sum, and that we may see the survey actually completed early in the ensuing spring.—*Vt. Chronicle.*

The additional sum which will be required beyond the $3000, cannot be great; and there is no doubt it will be raised promptly. The amount which would be required of this town is already subscribed. Enough is also pledged on the route to complete a survey from Hartford to the south line of the state. The whole route from Hartford to the Canada line will unquestionably be surveyed early in the ensuing season.— *Vt. Phenix.*

STEUBEN PRODUCTIONS.— Mr Finla McClure of this town, presented us a few weeks since half a dozen Ruta Bagas of his common growth, whose average weight exceeded 11 pounds each; and day before yesterday, Mr Samuel Legro sent us a head of his common production of Cabbages, which, after being cleanly stripped of the loose leaves, weighed 11 1-4 pounds, and measured 34 inches in circumference. These mammoth bounties of Providence come from the Democratic gardens of the backwoods, whence the thirty thousand majority of ripe testimonials of sound patriotism are sent into the Albany market this season.— *Steuben Far. Adv.*

ANTI-CATTLE CHOKER. — Our worthy friend, Pain Wingate, has left in our office an instrument with the above title. It is what is *vulgarly* called a tarred rope, and we should call it a very useful and efficient instrument. There should be one in every neighborhood, for it is a fact that cattle are liable to get choked, the world over, and being choked, ought to be relieved by the aid of man. But why is a tarred rope better for this purpose, than a cordwood stick? For various reasons. It is sufficiently stiff to effect the business, nine times in ten, and at the same time has that kind of elasticity which will accommodate itself to a position or passage not entirely straight.

In order to make one, take a piece of tarred rope, say an inch in diameter, and six feet long. Untwist it three or four inches at the end and leave a tuft of it loose in order to make a kind of ball or swablike end — then wind around it a piece of canvass or cloth in order to make the surface smooth, and over this roll and wind some spun yarn tightly and smoothly. In cold weather this rope should be warmed a little before using, and in warm weather it is well to wet it. When about to use it, the tuft at the end should be tarred back, and this will make a soft but sufficiently solid ball, to fill the gullet when it is pushed down.— *Maine Farmer.*

LATHROP CORN.— Mr Hiram Clark of Southampton, received two ears of Lathrop corn last spring from a friend, which he planted on the 1st day of June. He harvested from them about five bushels, and found not a soft ear among the whole; whereas in two pieces in the immediate vicinity, and on equally early land of the common corn, he found but very little ripe. The common corn was planted about three weeks earlier, and he judged that it would have required four weeks more of ordinary Fall weather, to have brought it to the soundness of the Lathrop corn. Thus it appears that the latter will ripen from five to seven weeks the earliest. What I have seen has 12 or 14 rows to the ear, and about the size of that commonly called "*Tucket.*"

Is it not worthy the attention of the farmers these cold summers? — *Hampshire Rep.*

NEW USE OF AMMONIA.— Potatoes immersed for four or five days in ammoniated water, containing an ounce of the common liquid ammonia to a pint of water, they will, on removal be found to have their vegetative principle greatly checked, or altogether destroyed, so that they may be preserved throughout the year. The application does not injure the flavor of the potatoes, but rather improves the inferior kinds, rendering them more mealy. They should be spread to dry in an airy situation after being immersed. The expense of this preparation is trifling.— *Silk Cul.*

From the Northampton Courier.

ELEGANT CHINESE PAINTINGS.

A gentleman who has long been engaged in the Canton trade, often visited that city, and had opportunities to become acquainted with the manners and habits of Chinese, has lately visited Northampton to become acquainted with the state of the silk culture here, from whose scrutinising observations made in China, much valuable information has been obtained. The same gentleman loaned the subscriber a volume of splendid Chinese Paintings, which confirms our practice and culture of the Chinese mulberry as correct and proper. These paintings represent the men, women and children in their national costume, at work — commencing with gathering the mulberry seed, cleaning the same, and then preparing the ground,— sowing the seed, transplanting the young seedlings, gathering the foliage, feeding the worms, heading or cutting down the plants to 2 or 4 inches above the ground, as *we do*, and every process of their management, to making up of the silk into skeins, as *we import it*, and the further process of winding the silk upon spools.

There are 28 plates, illustrating the different processes. The out door men laborers are dressed in plain loose frocks and trowsers, descending to the knees; some of the men with bare feet and legs; others with sandals and wooden shoes, adapted to their respective work of getting the plants in forwardness for feeding the worms. The women, boys and girls are employed in gathering leaves, feeding the worms, reeling the silk, &c. Some of the ladies have elegant *loose* dresses, of various brilliant colors, ornamented with wide embroidery around the neck and sleeves. The upper dress is loose, of gay colors, the sleeves large, and extend a little above the elbow; and all the females are dressed in *pantalettes* of various colors, each in contact with the upper dress — the countenance fair, delicate and intelligent, eyes downcast; most of the females have small feet and gay sandals; the hair neatly dressed, ornamented, and all wear bracelets above the wrists. As the original plates can be seen only by a few, it may be desirable to hear some description of each print, for the gratification of those who take some interest in the culture of silk.

The plates make it evident, that although the Chinese sow the mulberry seed *broad cast* as we do small grain, yet they do not let it long grow in that state, nor do they cut it off (as we do grass) for feeding worms, but they transplant it into settings or hills, like our Indian corn, and that it does not grow more than three or four feet in height, and is cut down every year to keep it in a shrubby state. Experience has convinced us that this procedure of taking off the tops to 2 to 4 or even 6 inches above the root, every autumn, and covering the stump with earth, is the best way to secure the Chinese mulberry against the severity of winter, and is also a sure method to multiply the number of trees, and increase the quantity of foliage.

Some people have thought that the Chinese mulberry seed grew on trees of some height, like white mulberry (and on this account have been desirous of procuring large trees;) so far as we have had experience this is not the fact with the Canton mulberry, although it may be true of Manilla and other varieties.

The first plate represents the seed growing very near the ground, like the Canton mulberry, from the seed of which I imported and sowed in 1834. In 1835, one of the seedling trees being laid down, the layer sprouts produced full size mulberries, too late, however, for ripening. The same root this year, 1836, grew branches which were again laid down, and the layer sprouts, when 4 or 5 inches high, again had mulberries formed, which ripened in season for sowing, from which seed I have two small trees carefully preserved, to ascertain its character. After the seed had been gathered, the *same layer sprouts* again, with others, had plump mulberries formed, but were destroyed by birds or fowls. Both crops were formed only a little above the root or foot of the layer tree, and some of them rested on the ground. I have neither seen or heard of any other of the Canton plants producing seed; but what has already occurred here, in the formation and product of the seed, together with the representation and the gathering of the seed and the description of the leaf in the Chinese paintings, confirms the opinion that the *Canton Mulberry*, so called here, is the same as used in China for feeding worms. Experiments have been made this year, in feeding worms with Black, White, Manilla, and the Canton Multicaulis, and the worms evidently preferred the Canton to either of the others. If any one is possessed of the evidence that the Manilla Multicaulis is ever used in China for feeding worms, he is requested to make it known. The first notice we have of it is, that it was cultivated at Manilla as a tree of ornament. After being introduced into France, it was found that the silk worm would feed upon the Manilla, as they had done upon the white or black mulberry, in Europe or America. Last year a Manilla multicaulis of 6 or 7 feet in height produced a few seed, which grew several feet from the ground. The seed was planted and two or three of them vegetated and were preserved through the winter, and set out in the spring of 1836, and grew about 2 1-2 feet. The leaves were in shape and size very different from the original tree, and the leaves not more than one quarter as large as the leaves of the parent stock. It may be noted, that a number

of old white mulberry trees which have annually borne seed twenty or thirty years, grew within about forty rods of the Mantilla multicaulis; the Multicaulis was exposed last winter on the southerly side of a building, and this year the dead tops have been taken off, but has not produced any seed, or even borne a blossom.

D. STEBBINS.

MAY NOT HYDROPHOBIA BE CURED? — The rapid circulation of substances when injected into the veins, suggests to us the possibility of curing the most dreadful of all diseases the hydrophobia, and the late melancholy instances of its effects at Hartford, have induced us to give place to some new experiments recently performed by professor Leidman, of Germany. An half ounce of camphorated spirits of wine, was thrown, by means of an injection tube, into an incision in the femoral vein of a dog's thigh. In *sixteen seconds* the smell of camphor was strongly smelt in the breath of the animal, and rapidly increased. The respiration of the dog was hurried, the breath deep and vehement, and this was followed by violent convulsions. To destroy the poisonous effects of the camphor, an ounce of cold vinegar was injected into the same vein, when the convulsions ceased, and the animal soon afterwards recovered. Had not this antidote an instantaneous effect, the animal would have died in a few moments from the convulsions which followed the circulation of the poison.

An ounce of spirits of wine was injected into the same vein of another dog, when the vapor was instantly perceived in the animal's breath. Here no convulsions ensued, nor was an antidote administered, but he soon died. A dissection exhibited the strong smell of the vapor throughout the system, and the state of the solids was like that seen in persons who have died of hydrophobia.

On the injection of five grains of phosphorus with two drachms of olive oil, the breath of the animal in the dark exhibited clouds of phosphorescent fire, and the animal breathed forth dense columns of flame! — *N. Y. Star.*

HOW TO PRESERVE POTATOES.— We find in an English paper, the following article on the above subject, which we think may be useful. — Mr Webster, who communicated to the Society of Arts, this mode of preserving this excellent vegetable by immersion in ammoniacal water, or brine, received the thanks of the Society:

"If potatoes are immersed four or five days in ammoniated water, containing an ounce of the common liquor ammonia, to a pint of water, they will, on removal, be found to have their vegetable principle greatly checked, or altogether destroyed so that they may be preserved throughout the year without the least deterioration of their general qualities. The temporary action of the ammoniæ in no way effects the potato beyond that of destroying its power of growth; if, however, any change is produced, it is rather beneficial than otherwise, somewhat improving the appearance and flavor of inferior potatoes, and giving them a mealiness they did not possess. The exportation of potatoes to foreign climates chiefly within the tropics, is an object of importance; and for the comfort of sailors there is nothing in the way of diet greater than the luxury of a potatoe with their salt food. As the means of prolonging their enjoyments, and adding to the healthful diet of a sea life, this mode may be adopted with advantage. The expense of immersion is very trifling, and they subsequently require to be spread in an airy situation to dry. Potatoes so treated, have been used after ten months' keeping in a warm kitchen closet, and were found to be perfectly good. The same effect may be produced by immersing potatoes in a strong solution of salt and water, taking care to remove by subsequent ablution the whole of the salt, but this requires some time, and repeated changes of water."

THE NEW ENGLAMD CHRISTIAN ACADEMY, or *Beverly Manual Labor School*, held its quarterly examination, and ended the second term on Friday last. We were present at this examination, and highly gratified in witnessing its management, progress and appearance. Forty scholars were present, a number having recently left, with a view to teach school, and others for the purpose of attending school nearer home, during the winter season.

The scholars were examined in reading, writing, arithmetic, English grammar, English composition and geography; and several, in Latin and Greek. We noticed, and were particularly pleased with one native Spaniard, a youth, apparently eighteen, who read and spoke, both in Spanish and English, with great fluency, emphasis and propriety, and whose performances added brilliancy to the exhibition throughout.

THE BREAD BASKET is worth care and attention. We know how it is here, but in New York a person can buy as much bread of one baker for eight cents, as he can of another for ninepence. An examination of the weight of loaves was recently made there by authority, when it appeared that there two bakers whose ninepenny loaves weighed 2lb 7oz, one do. 2lb 6oz, two do 2lb 4oz, one do. 2lb 3oz, two do. 2lb 1oz, four do. 2lb, one do. 1lb 15oz, three do. 1lb 14oz, one do. 1lb 13oz, one do. 1lb 12oz, one do. 1lb 10oz.—*Bos. Transcript.*

FARMERS' WORK.

Cutting Wood for Fires, Timber, &c. — Firewood, as well as Timber, should be felled when the sap is down; otherwise it will contain less substance in proportion to its bulk, and snap and smoulder away, giving but little heat. The farmer will do well to obtain his year's stock of fuel as early in the winter as possible, before the depth of snow in the woodlands renders it difficult to traverse them with a team.

Gen. Newhall, of Lynnfield, Mass. in a communication for the *N. E Farmer*, vol. x, p. 9, observes as follows: —

"Having woodland from which I have cut annually, for several years past, from twenty to fifty cords of wood; it has been my practice to have it cut at the *time*, and in the *manner* that would best ensure a strong and vigorous growth of sprouts. To effect this purpose, I never allow a tree to be cut till after the autumnal frosts have caused the leaves to fall, and the sap to descend into the roots, nor later in the vernal season than the middle of April. The *manner* of cutting is to leave the stumps nearly on a level with the surface of the ground, from which the suckers are much more strong and vigorous, and less liable to be injured by high winds, than a growth from stumps cut ten or twelve inches high, as is the practice with some.

"Pursuing this course, I have never been disappointed, and have now on land, from which trees were cut in the midst of winter, a growth of sprouts of the most vigorous and promising appearance.

"Respecting large trees of the growth of centuries, cut them at whatever season you please, there is scarcely one stump in a thousand that will produce suckers."

Timbers growing in open land or on the borders of woods is best. That which grows on dry land has less sap, and is more solid than that growing in swamps. — Elm and Beech are good and durable under water. Elm holds a nail better in water than any other timber. Evergreens decay externally, oak, chestnut and maple decay first internally. The sap or white wood of walnut is tough, the heart brittle.

Loudon says that "the season for felling timber not to be disbarked, is commonly winter, but some, for the resinous tribe, recommend the summer as being the season in which it is generally felled in the north of Europe and in the Alps. But the summer season is there adopted from necessity, as in winter the woods are so filled up with snow, that felling is hardly practicable. As the timber of those countries is generally squared for market, the sap wood is chiefly removed, so that the season of felling does not seem to them as of much consequence. Besides, the timber is never so full of sap in summer, as in spring and autumn, and therefore, next to mid-winter, mid-summer may be the next best time for felling all kinds of timber trees."

The Farmer's Assistant contains the following judicious remarks on this subject:

"The right time for felling trees for timber, is in December and January, when the sap is down, as in this case it is liable to be eaten by worms, and will last much longer.

"By experiments made by M. Buffon, it is found that trees which are stripped of their bark in May or June, while standing, and then cut down the next winter for timber, are found to make the most solid, heavy and strong timber, and that even the sap is then good. The bark of oak and some other trees, may, at that time be stripped off to advantage for the use of tanning.

"Soaking timber in salt water is very good to increase its strength and durability.

"In order to preserve timber from cracking, while seasoning, let it be blocked out for the purposes wanted, and laid in a hay mow when the hay is carted in. — When the hay is dealt out the next winter, the pieces may be taken out well seasoned, and free from cracks. This is an excellent plan for seasoning all kinds of timber for carriages, &c. When this is done, if the trees are felled in winter, let them lie in logs till hay time arrives.

"We are assured by an experienced builder of some of the first rate bridges in the northern part of this country, that such timber as is to be exposed to the water, or to frequent wetness, should be felled during the *increase* of the moon; and that such as is intended to be kept dry, should be felled during the *decrease* of that planet. We find it also ascertained, by satisfactory experiments, as published in "the Memoirs of the Philadelphia Society for the Promotion of Agriculture," that timber used for fencing posts, will last considerably longer by setting the end in the ground, which was uppermost as it grew."

Extract of a Letter from a friend in Brattleboro', dated December 22, 1836.

Inundation.— The heavy rain last Tuesday night, and Wednesday morning has caused much damage in the northern and western parts of this State, and in Vermont and New Hampshire. The streams flowing into the Connecticut, were swollen to a fearful height, and the rapid current filled with masses of ice, has carried away many bridges, effectually impeding the travel on some roads for the whole winter.

In the road near Bellows Falls, a ravine was excavated ten feet in depth, and extending fifteen feet across, rendering it extremely dangerous. It is supposed that more rain fell, than has fallen the last six months, and the ground being frozen, it all run off on the surface hence, the extraordinary and rapid rise of the streams.

A freshet of such magnitude, at this season of the year is uncommon; Indeed, I may say it never happened before, for "the memory of the oldest inhabitant runneth not to the contrary."

BRIGHTON MARKET.—Monday. Dec. 26, 1836

Reported for the Daily Advertiser & Patriot.

At market 620 Beef Cattle (including those unsold last week) 25 Stores, and 990 Sheep. 100 Beef Cattle unsold.

Prices—*Beef Cattle*—In consequence of the unpleasant weather, last week's prices for some qualities were hardly supported. We noticed a few extra taken at $6 75; first quality at 6 6 50; second quality at 5 25 a 5 75; third quality at 4 a 4 75.

Sheep.— Lots were taken at the following prices viz: $2 66, 2 88, 3 00, 3 25, and 3 50. Wethers, some of which were very fine, at 3 75, 4 50, 5, 5 50, and a very few at $6.

Swine. — None at market.

REVIEW OF BRIGHTON MARKET FOR THE YEAR 1836.

13 weeks ending March 28.

6123	Beef Cattle, estimated sales	$281,658
275	Stores,	9,625
7780	Sheep,	29,175
1109	Swine,	7,150
		$327,608

13 weeks ending June 27.

3450	Beef Cattle, estimated sales	$172 500
883	Stores.	32,671
3568	Sheep,	11,596
5038	Swine,	35,266
		$252,033

13 weeks ending September 26.

6946	Beef Cattle, estimated sales	$243,110
4290	Stores,	64,350
31880	Sheep,	71,750
3004	Swine,	13,518
		$392,728

13 weeks ending December 26.

21995	Beef Cattle, estimated sales	$659,850
6410	Stores,	102,560
39654	Sheep,	89,109
6536	Swine,	34,314
		$885,833

RECAPITULATION.

38,504	Beef Cattle,	$1,257,113
11,858	Stores,	209,206
82,830	Sheep,	201,630
15,677	Swine,	90,248
		$1,858,202

	1830	1831	1832	1833	1834	1835.
Beef Cattle,	37767	33922	40807	49180	36382	51096
Stores,	13685	15400	9886	3286	17485	15872
Sheep,	132697	84453	100583	90722	93766	98160
Swine,	19638	26871	14697	17408	28744	23142

HYMN TO THE FLOWERS.

BY HORACE SMITH.

Day stars! that ope your eyes with morn to twinkle
From rainbow galaxies of earth's creation,
And dew drops on her lovely altars sprinkle
As a libation!

Ye matin worshippers! who, bending lowly
Before the uprisen sun, *God's lidless eye*,
Throw from your chalices a sweet and holy
Incense on high!

Ye *bright* Mosaics! that with storied beauty
The floor of nature's temple tesselate,
What numerous emblems of instructive duty
Your forms create!

'Neath cloistered boughs each floral bell that swingeth,
And tolls its perfume on the passing air,
Makes *Sabbath* in the fields, and ever ringeth
A call to prayer!

Not so the domes, where crumbling arch and column,
Attest the feebleness of mortal man,
But to *that* fane most catholic and solemn
Which God hath planned!

To that cathedral boundless as our wonder,
Whose quenchless lamps the sun and moon supply,
Its choir the winds and waves, its *organ* thunder,
Its dome the sky!

There as in solitude and shade I wander,
Through the lone aisles or stretched upon the sod,
Awed by the silence reverently ponder
The ways of God!

Your voiceless lips, oh flowers, are living preachers,
Each cup a pulpit, and each leaf a book,
Supplying to my fancy numerous teachers
From loneliest nook!

Floral apostles! that in dewy splendor,
"Weep without sin and blush without a crime,"
Oh! may I deeply learn and ne'er surrender
Your love sublime!

"*Thou* wert not, Solomon, in all thy glory,
Arrayed," the lilies cry, "in robes like ours:"
How vain your grandeur! oh, how transitory
Are human flowers!

In the sweet scented pictures, heavenly artist!
With which thou paintest nature's wide spread hall,
What a delightful lesson thou impartest
Of love to all!

Not useless are ye, flowers! though made for pleasure,
Blooming o'er fields and wave by day and night
From every source your sanction bids me treasure
Harmless delight.

Ephemeral sages! what instructors hoary,
For such a *world* of thought could furnish scope,
Each fading calyx a "memento mori"
Yet fount of hope!

Posthumous glories! angel-like collection,
Upraised from seed or bulb interred in earth,
Ye are to *me* a type of resurrection
And second birth.

Were I, oh God, in churchless lands remaining,
Far from all teachers and from all divines,
My soul would find in flowers of thy ordaining,
Priests, sermons, shrines!

MINIATURE ALMANAC,

***For the Year of our Lord* 1837.**

JANUARY.

Sunday.	Monday.	Tuesday.	Wednesd.	Thursd.	Friday.	Saturday.
1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

FEBRUARY.

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28				

MARCH.

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30	31	

APRIL.

						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30						

MAY.

	1	2	3	4	5	6
7	8	9	10	11	12	13
14	15	16	17	18	19	20
21	22	23	24	25	26	27
28	29	30	31			

JUNE.

				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	

JULY.

						1
2	3	4	5	6	7	8
9	10	11	12	13	14	15
16	17	18	19	20	21	22
23	24	25	26	27	28	29
30	31					

AUGUST.

		1	2	3	4	5
6	7	8	9	10	11	12
13	14	15	16	17	18	19
20	21	22	23	24	25	26
27	28	29	30	31		

SEPTEMBER.

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30

OCTOBER.

1	2	3	4	5	6	7
8	9	10	11	12	13	14
15	16	17	18	19	20	21
22	23	24	25	26	27	28
29	30	31				

NOVEMBER.

			1	2	3	4
5	6	7	8	9	10	11
12	13	14	15	16	17	18
19	20	21	22	23	24	25
26	27	28	29	30		

DECEMBER.

					1	2
3	4	5	6	7	8	9
10	11	12	13	14	15	16
17	18	19	20	21	22	23
24	25	26	27	28	29	30
31						

LINSEED OIL MEAL.

The subscribers are now ready to supply Farmers and Stable Kespers with the above superior article for feeding horses, cattle and swine the quality and cheapness of which has been fully tested by farmers in the vicinity, and stable keepers in the city, to whom reference will be given

The Linseed Oil Meal is used generally as a substitute for corn meal, and is mixed with bran, or any other food having little nourishment, or with cut hay and bran for horses; and is believed to be as cheap food as corn meal at seventyfive cents per bushel.

The price of the above is thirty dollars per ton, delivered at the mill in Medford, thirtytwo dollars in Boston. Apply at No. 10 Commercial wharf, or in Medford at the mill.

Nov. 23. GEO. L. STEARNS & CO.

TO PLOUGHMEN.

The subscriber has upwards of 300 acres of meadow land, now in sod, near the city of New York, that he wishes ploughed as early in the course of the next year as practicable. He wishes to contract for the whole, or any part. It must be ploughed four inches deep, the furrow must be turned completely over, so that the whole will lie flat. To plough a great part of this land, advantageously and speedily, a double team of light cattle is preferable to one pair of heavy oxen. Provender for men and cattle, can be procured on the premises. Apply by letter, directed to Anthony Dey, No. 63 Cedar street, corner of Nassau street, New York, by mail or otherwise, stating terms, &c. A. DEY.

New York, Nov. 30.

PRICES OF COUNTRY PRODUCE.

CORRECTED WITH GREAT CARE, WEEKLY.

		FROM	TO
APPLES, new	barrel	2 25	4 00
BEANS, white,	bushel	1 75	2 25
BEEF. mess. new,	barrel	14 25	14 75
No. 1.	"	12 00	12 50
prime,	"	8 50	9 50
BEESWAX, (American)	pound	26	30
CHEESE, new milk,	"	9	12
FEATHERS, northern, geese,	"		
southern, geese,	"	54	60
FLAX, American,	"		
FISH, Cod,	quintal	2 83	3 00
FLOUR, Genesee, cash	barrel	10 62	10 75
Baltimore, Howard street,	"	10 62	10 87
Baltimore, wharf,	"	10 50	10 62
Alexandria,	"	10 62	10 75
GRAIN, Corn, northern yellow	bushel	1 10	1 12
southern flat yellow	"	1 00	1 05
white,	"	92	95
Rye, northern,	"	1 40	1 50
Barley,	"		
Oats, northern, (prime)	"	65	66
HAY, best English, per ton of 2000 lbs		25 00	28 50
best English, new	"	22 50	26 50
hard pressed,	"	20 00	22 00
HONEY,	gallon	45	50
HOPS, 1st quality new	pound	9	10
2d quality	"	7	8
LARD, Boston, 1st sort,	"	16	17
southern, 1st sort,	"	15	16
LEATHER, Philadelphia city tannage,	"	30	32
do country do	"	24	27
Baltimore city do.	"	27	29
do. dry hide	"		
New York red, light,	"	24	25
Boston do. slaughter,	"	23	24
do. light,	"	21	23
LIME, best sort,	cask	1 15	1 17
MACKEREL, No. 1, new,	barrel	8 75	9 00
PLASTER PARIS, per ton of 2200 lbs.	cask	3 00	3 12
PORK. Mass. inspect. extra clear,	barrel	29 00	30 00
clear from other States	"	28 00	29 50
bone, middlings, scarce.	"		
SEEDS, Herd's Grass,	bushel	3 00	3 12
Red Top,	"	75	1 00
Hemp,	"	2 75	3 00
Red Clover, northern	pound	13	14
Southern Clover,	"	10	11
SILK COCOONS, (American)	bushel	2 75	4 00
TALLOW, tried,	lb.	9	10
WOOL, prime, or Saxony Fleeces,	pound	70	75
American, full blood, washed,	"	65	70
do. 3-4ths do.	"	60	65
do. 1-2 do.	"	50	58
do. 1-4 and common	"	45	50
Northern pulled. Pulled superfine,	"	60	65
Northern pulled. 1st Lambs,	"	55	60
Northern pulled. 2d do.	"	45	48
Northern pulled. 3d do,	"	30	35
Southern pulled wool is generally 5 cts. less per lb.			

PROVISION MARKET.

RETAIL PRICES.

HAMS, northern,	pound	14	15
southern, and western,	"	13	14
PORK, whole hogs,	"	10	12
POULTRY, chickens per pair,	"		16
BUTTER, (tub)	"	22	23
lump	"	28	30
EGGS,	dozen	28	30
POTATOES, new,	bushel	50	75
CIDER,	barrel		2 25